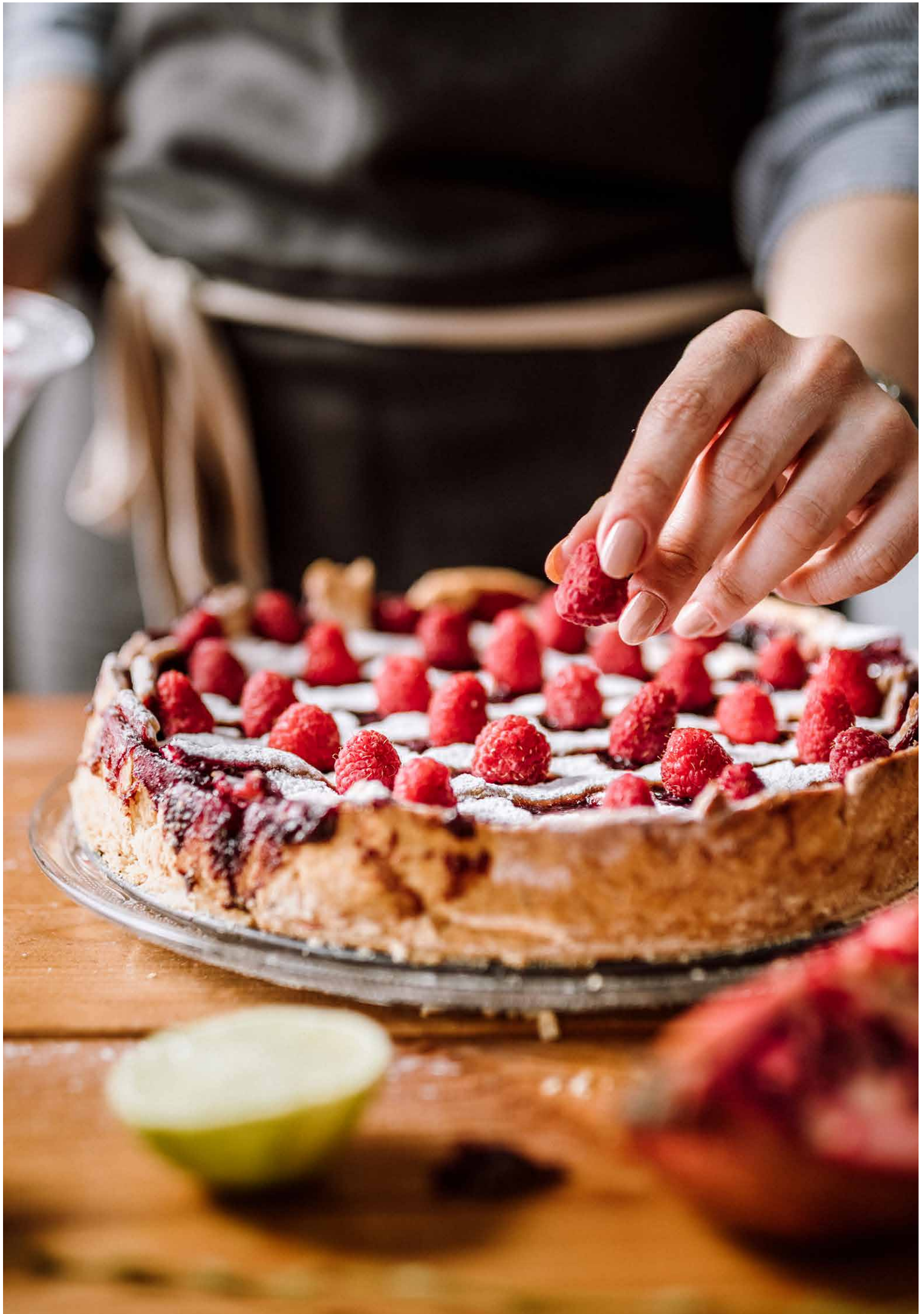




**FOODSOLUTE®**

**THE NEXT LEVEL FOR YOUR PRODUCTS**



## THE NEXT LEVEL FOR YOUR PRODUCTS

Welcome to the world of FOODSOLUTE® – your first choice for high-quality raw materials in the food and beverage industry!

Natural raw materials and functional, natural blends are the basis for excellent food and beverages – an important aspect when it comes to modern nutrition and the demands of your customers. At Th. Geyer Ingredients, we do everything we can to offer you as a manufacturer the best solutions for your ideas.

Under the FOODSOLUTE® brand, we bundle this expertise and creativity in a carefully selected range, which we are successively expanding with new, innovative products.

Discover in this brochure

- specialty flours that ensure the perfect texture
- high-quality fruit powders that add the natural taste of fresh fruit to your products
- oils that give your products an unmistakable taste
- extrudates for more crispness and improved water retention
- baking mixes that positively influence the volume, taste and freshness of baked goods
- colouring foods and natural colours that bring vibrant nuances to your creations and are pure and healthy at the same time
- flavours for impressive moments of indulgence and a friendly label on your packaging

Our application technology experts test all FOODSOLUTE® products intensively. So you are always on the safe side. You too can opt for taste and functionality that impress! We offer you all this at an outstanding price-performance ratio, because high quality and attractive conditions are not a contradiction in terms.

Let's take your products to the next level together!



### We look forward to your questions, requests and orders

Our FOODSOLUTE® experts are happy to help you at any time. We support you with the right products and services for your individual needs. Learn more about Th. Geyer Ingredients, the FOODSOLUTE® brand and our range of services at [www.thgeyer.com](http://www.thgeyer.com)





## FLOURS NATURALLY WITH FUNCTIONAL PROPERTIES

Originally a by-product of oil production – today our FOODSOLUTE® flours are a sustainably produced “superfood”. This is because they fit in perfectly with the growing health awareness of many people. With their valuable, natural ingredients such as proteins, omega-3 fatty acids, fibre, vitamins and minerals, they meet modern requirements for a high-protein, gluten-free or vegan diet.

Discover e.g. GERMESOL Plus wheat germ granules. With its high spermidine content, it supports the body’s own autophagy, which serves to cleanse cells. GRAPESOL as a colouring food is ideal as a percentage cocoa substitute in a chocolate baking application. LINSOL Flour behaves very similarly to wheat gluten and is therefore a natural alternative to HPMC and other thickeners.

The variety of positive, technological properties ensures special functionality in the application. Whether for baked goods, fillings, vegan and culinary applications, sports nutrition or nutritional supplements: the functional properties increase the binding capacity of liquids, for example, enable stable emulsions without additives requiring declaration or act as a natural thickening agent. 100 % natural, 100 % vegan.

### The benefits at a glance

- Substitute for wheat flour containing gluten
- Natural, high protein content
- Natural emulsifier
- E-number replacement
- Highly sustainable products
- No additives requiring declaration

Product no. (conventional)	Product no. (organic)	Product name	Legal Status	Protein content	Form	Packaging	MOQ	Shelf life in months
FS13115	-	GERMESOL Flour	stabilised wheat germ flour	29 %	dry	25 kg	600 kg	12
FS100425	FS200725	PUMSOL Flour	de-oiled pumpkin kernel protein flour	60 %	dry	25 kg	25 kg	18
FS100525	FS200625	SUNSOL Flour	de-oiled sunflower protein flour	55 %	dry	20 kg 25 kg	600 kg	18
FS100755	FS200755	GRAPESOL Flour	de-oiled grapeseed flour	12 %	dry	20 kg 25 kg	750 kg	36
FS13154	-	GERMESOL Grain	stabilised wheat germ grain	29 %	dry	20 kg	600 kg	12
-	FS200020	LINSOL Flour	de-oiled golden linseed protein flour	40 %	dry	20 kg	20 kg	36
FS100025	FS201125	ALMSOL Flour	de-oiled almond protein flour	50 %	dry	25 kg	600 kg	18
FS100825	-	GERMESOL Plus	stabilised wheat germ flour with high spermidin	31 %	dry	20 kg	600 kg	12



## FRUIT POWDER GENTLY FREEZE-DRIED

The Fruitsol fruit powders from FOODSOLUTE® combine a range of benefits. They consist of 100 % fruit and are therefore fully in line with the trend towards naturalness and health.

Thanks to the freeze-drying process, the valuable components of the fruit are preserved. This preserves the nutritionally valuable ingredients such as vitamins and minerals. The full flavour and natural colours of the fruit are shown to their full advantage.

Fruitsol fruit powders have a long shelf life and make you seasonal – without compromising on quality. They are easy to transport and reduce the space required for storage. The energy-intensive refrigeration of fresh or frozen fruit is no longer necessary.

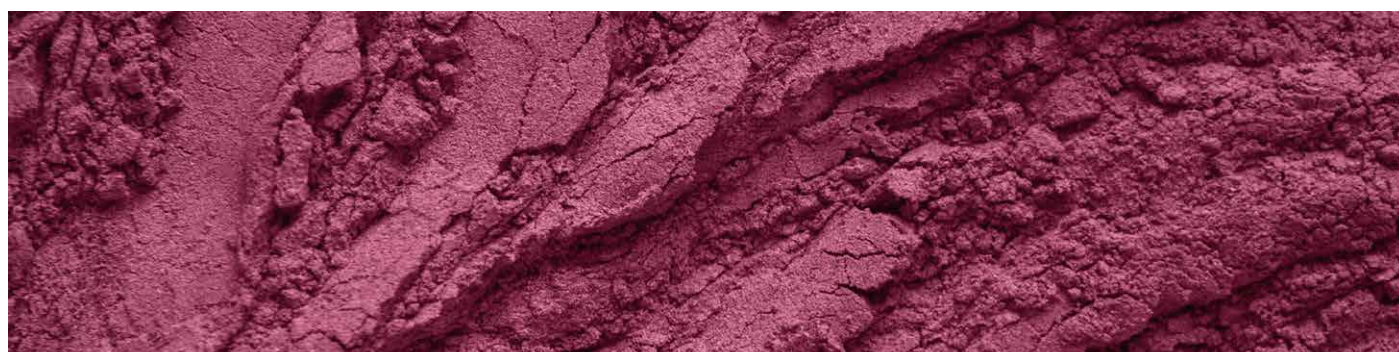
You benefit from a wide range of applications for dairy products, baked goods, cereals, confectionery, chocolate, instant drinks and sports nutrition.

### The benefits at a glance

- Vitamins and minerals are largely retained during the drying process
- Intense flavour with consistent quality
- Natural colouring as a healthy alternative to artificial colourings
- Uncomplicated and versatile application options
- Long shelf life and space-saving storage without refrigeration
- Season-independent, year-round use
- Alternative to conventional fruit powders in organic quality
- The clean label declaration proves sustainability and transparency
- High fruit content – e.g., strawberry 13:1 fruit equivalent



Product no. (conventional)	Product no. (organic)	Product name	Legal Status	Fruit Equivalent	Form	Packaging	MOQ	Shelf life in months
FS510001	FS520001	FRUITSOL Strawberry	freeze dried strawberry powder 100 %	13	f/d	10 kg	20 kg	24
FS510002	FS520002	FRUITSOL Raspberry	freeze dried raspberry powder 100 %	7	f/d	20 kg	20 kg	24
FS510003	FS520003	FRUITSOL Blueberry	freeze dried blueberry powder 100 %	6	f/d	20 kg	20 kg	24
FS510004	-	FRUITSOL Orange	freeze dried orange powder 100 %	10	f/d	10 kg	20 kg	24
FS510005	FS520005	FRUITSOL Banana	freeze dried banana powder 100 %	5	f/d	20 kg	20 kg	24
FS510006	FS520006	FRUITSOL Black current	freeze dried black currant powder 100 %	7	f/d	20 kg	20 kg	24
FS510007	FS520007	FRUITSOL Mango	freeze dried mango powder 100 %	8	f/d	20 kg	20 kg	24





## OILS VEGETABLE SPECIALITIES FOR EVERY TASTE

Refined and cold-pressed oils and fats are a good basis for recipes. Our many years of experience with vegetable oils and fats make us a competent partner for you. We offer you a large selection of vegetable oils and fats in conventional and organic quality. We are particularly proud of our unique omega-3 oils, which are produced using a special process. The omega-3 oil is characterised by its unique, mild flavour, which is created from our premium linseed oil using a special process. It is ideal for optimising the fatty acid composition of foods.

We keep a large stock of vegetable oils and fats in our warehouse and can therefore supply you safely and reliably at any time.

In addition to our standard portfolio of oils, we are happy to work with you to develop additional options, such as filling in different packaging or flavouring the oil.

### The benefits at a glance

- Vegetable oils and fats in conventional and organic quality
- Customised fatty acid profiles
- Wide range of packaging options
- Option of powder form
- Oils can be flavoured on request
- Safe and reliable delivery from stock
- Small minimum order quantities
- Certifications, including kosher, RSPO and vegan

Product no. (conventional)	Product no. (organic)	Product name	Form	Packaging	MOQ
100200	-	Omega-3-Concentrate	liquid	cans, IBC	5 kg
100221	700228	Sunflower oil refined	liquid	cans, IBC, bulk	5 kg
100232	700233	Sunflower oil high oleic refined	liquid	cans, IBC, bulk	5 kg
100188	700116	Rapeseed oil refined	liquid	cans, IBC, bulk	5 kg
100169	-	Soybean oil refined	liquid	cans, IBC, bulk	5 kg
100272	700109	Olive oil extra virgin	liquid	cans, IBC	5 kg
100255	-	Grapeseed oil refined	liquid	cans, IBC	5 kg
120134	-	Almond oil refined	liquid	cans, IBC	5 kg
130141	730146	Coconut fat refined	solid	cartons	20 kg
130144	-	Coconut fat refined, hardened	solid	cartons	720 kg
130113	730116	Palm fat refined	solid	cartons	20 kg
130302	700349	Sheabutter refined	solid	cartons	25 kg
130127	730120	Cocoa butter chips refined	solid	cartons	10 kg



## EXTRUDATES IN MANY SHAPES, SIZES AND COLOURS

Extruded foods are usually made from cereals or proteins. Using heat and pressure, the raw materials are processed into a uniform mass and pressed into shape through the nozzle of an extruder. This process is known as extrusion. The result is extrudates, i.e. foods such as crispies or crumpies, which make protein and fibre enrichment very easy. Extrudates add crunchiness to chocolate, muesli and cereal bars. Extrudates are used as toppings or for better water retention in bakery products.

The structure is one of the most important quality features of many foods. It can signal freshness and also ensures an improved taste experience and mouthfeel, which distinguishes your product from others and makes it much more interesting for consumers.

Our customised extrudates can help you achieve this - whether as a stand-alone product or as part of a blend. With FOODSOLUTE® you are very flexible in terms of the ingredients used and characteristics such as colour, taste, size, crunchiness and bulk weight. We are happy to work with you to develop the perfect product.

### The benefits at a glance

- Customised solutions
- Possibility of coatings (colour, flavour, fat)
- Crispies with high protein and fibre content possible
- Gluten-free possible
- Organic quality possible
- Better water retention



Product no.	Product name	Legal Status	Protein Content	MOQ	Shelf life in month
FS15116	CRISPSOL Cornflakes	cornflakes 5-7mm without sugar made from corn	5,00 %	360 kg	12
FS15118	CRISPSOL Piccolo Protein	extruded cereal product made from wheat gluten	68,50 %	400 kg	6
FS15120	CRISPSOL Cornball	extruded cereal product made from corn flour	7,00 %	360 kg	12





## BAKING BLENDS MIXTURES OF NATURAL, FUNCTIONAL RAW MATERIALS

Our FOODSOLUTE® portfolio also leaves nothing to be desired when it comes to baking mixes: Because baking mixes simplify your production processes. Our aim is always a mixture of high-quality, natural raw materials that are also declaration-friendly in order to keep ingredient lists as short as possible.

All our baking mixes ensure, for example, a longer crispness for baguettes and bread, a soft crumb and crispy crust for bread rolls, a very moist, well-rounded flavour for muffins, cakes and waffles, and a soft, fine-pored crumb for toast and white bread or soft yeast pastries.

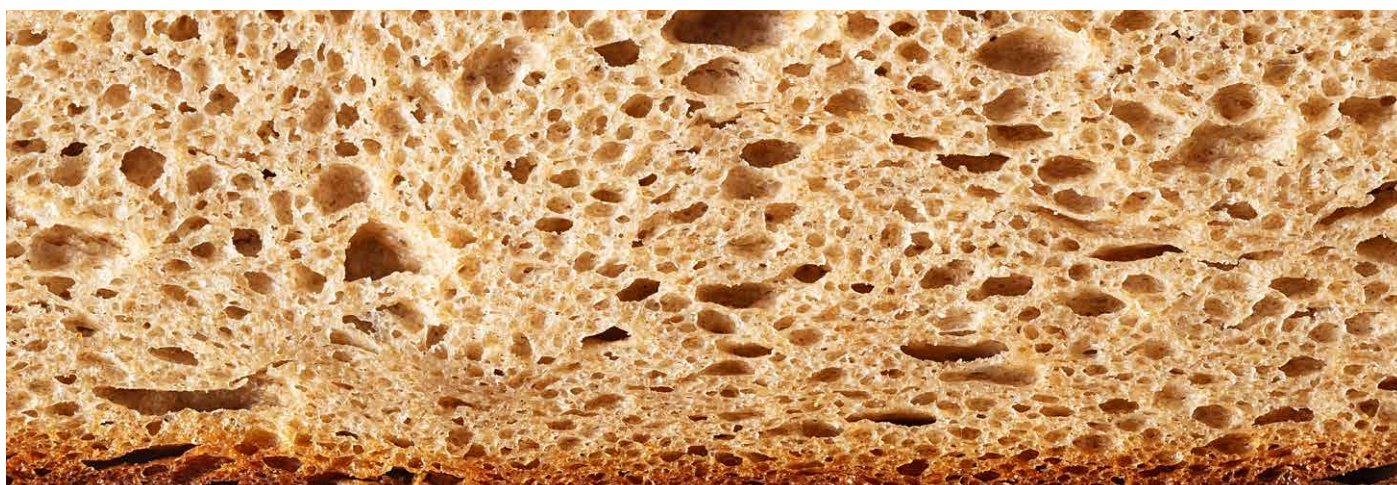
As a wholesaler, we are happy to develop customised complete solutions for you and support you in producing the perfect baked goods at all times. The flavour will delight your customers.

### The benefits at a glance

- Blends made from natural raw materials
- Declaration-friendly ingredients
- Optimised volume of your baked goods
- Improved freshness
- Optimum flavour adjustment
- Tailor-made solutions
- Individual packaging
- Short ingredients list

Product no.	Product name	Description	Dosage*	Form	Packaging	MOQ	Shelf life in months
FS902125	MUFFINSOL	Muffinmix for soft Muffins	22,00 %	dry	25 kg	600 kg	12
FS902225	MUFFINSOL Plus	Concentrated Muffinmix for soft Muffins	14,00 %	dry	25 kg	1000 kg	12
FS903125	WAFERSOL	Wafflemix	56,00 %	dry	4 kg	4 kg	9
FS900225	FRESHSOL Oat	Mix for Oat Bread	1,00 %	dry	25 kg	3000 kg	9
FS900325	FRESHSOL Baguette	Mix for Baguette	1,90 %	dry	20 kg	3000 kg	9
FS900425	FRESHSOL Toast	Mix for soft Toast Bread	1,50 %	dry	20 kg	3000 kg	9
FS900525	FRESHSOL Yeast	Mix for soft yeast doughs	1,30 %	dry	20 kg	3000 kg	9
FS900625	FRESHSOL Bread	Mix for bread with a long freshness	1,20 %	dry	20 kg	3000 kg	9
FS900725	FRESHSOL Bun	Mix for soft, fine-pored buns	1,40 %	dry	20 kg	3000 kg	9

\* in whole mass





**FLAVOURS**  
FOR SPRAYING INTO BAKED GOODS PACKAGING

Specially developed flavours for spraying into baked goods packaging. With individual flavours tailored to your application. Delight your customers as soon as they open the packaging with an authentic odour of fresh baked goods.

A positive side effect of our products is the individually adjustable alcohol content, which minimises the total number of germs in the packaging. The declaration on the packaging is extract, natural flavour or flavouring, depending on the product selection.

**The benefits at a glance**

- Fresh fragrance when opening the packaging
- No strong alcohol note
- No alcohol declaration



Product no.	Product name	Legal status	Form	Packaging	MOQ	Shelf life in months
FS700100	Organic lemon flavour	Organic lemon flavour	liquid	25 kg	600 kg	6
FS700200	Breadcrust flavour	Natural flavour	liquid	25 kg	600 kg	6





### COLOURS

#### COLOURING FOODS AND NATURAL COLOURS

The colour of a product has an enormous influence on which foods we like or dislike. What's more, it unconsciously creates an expectation of the taste experience. The colour of a product therefore has a significant influence on the consumer's purchasing decision.

With the natural colours and colouring foods from FOODSOLUTE®, we help you in the food and beverage industry to give your products the perfect colour – and to switch to clean label with natural raw materials. To intensify the natural look, we use 100 % natural colours or colouring foods such as paprika, carrot or spirulina.

Enjoy the flexibility of small order quantities, fast delivery and quick sample shipments – so you can create naturally brilliant products with ease.

All natural FOODSOLUTE® colour products are manufactured by our partners to the highest standards of quality and food safety. The products are certified according to the latest standards (including ISO 9001 and 22000, FSSC 22000 and HACCP) – the majority are also Halal and Kosher certified.

#### The benefits at a glance

- Wide range of colours for creative design options
- Compliance with strict safety and quality guidelines
- Quick adaptation to seasonal trends and customer requirements
- Ensure consistent colouring for every product batch
- Increase the visual appeal of food
- Support branding with distinctive colours
- Reduce unit costs for wholesale quantities
- Can be used for a wide range of food applications
- Individual colour mixtures possible from a minimum order quantity



## FOODSOLUTE® COLOURSOL

Product no.	Product name	Colour type	Form	Legal status (EU)	Legal name	Shelf life in months	Solubility	pH	Heat stability	Light stability	Packaging	MOQ
FS651001	COLOURSOL Red 102 WS	Red	liquid	Black carrot concentrate	colouring food	6	w.s	2.8–3.8	****	****	15 kg	15 kg
FS661001	COLOURSOL Extract Blue	Blue	dry	Spirulina Extract	colouring food	12	w.s	5.0–7.0	***	***	1 kg	1 kg
FS661002	COLOURSOL Extract Red RD-15	Pink/Red	dry	Radish Juice Concentrate	colouring food	12	w.s	2.0–4.5	****	****	10 kg	10 kg
FS661003	COLOURSOL Extract Red RB-033	Pink/Red	dry	Red Beet Juice	colouring food	24	w.s	2.0–7.0	•	**	5 kg	15 kg
FS661004	COLOURSOL Extract Red-R BLC-12	Red	dry	Black Carrot Juice	colouring food	36	w.s	2.0–4.5	****	****	5 kg	20 kg
FS661005	COLOURSOL Extract Yellow CT-9	Yellow	dry	Chartamus Extract	colouring food	36	w.s	2.0–7.0	****	****	10 kg	10 kg
FS661006	COLOURSOL Extract Veggie Red	Red	dry	E163	colouring food	24	w.s	2.0–7.0	•	**	2.5 kg	20 kg
FS652001	COLOURSOL Carrot 9 WS	Red	liquid	E163	natural colour	9	w.s	2.2–3.5	****	****	10 kg	10 kg
FS662001	COLOURSOL Carmin 4HSL	Red	liquid	E120	natural colour	18	w.s	5.0–7.0	*****	*****	5 kg	5 kg
FS662002	COLOURSOL Annato NR-110HS	Yellow/Orange	liquid	E160b	natural colour	12	w.s	5.0–7.0	****	****	5 kg	5 kg
FS662003	COLOURSOL Paprika 20HSL	Orange	liquid	E160c	natural colour	12	w.s	2.0–7.0	****	•	5 kg	25 kg
FS662005	COLOURSOL Carmin R2 50HSP	Red	dry	E120	natural colour	18	w.s	5.0–7.0	*****	*****	5 kg	5 kg
FS662006	COLOURSOL Beta Carotene 100HSP-N	Yellow	dry	E160a	natural colour	30	w.s	3.0–7.0	****	***	5 kg	5 kg
FS662007	COLOURSOL Beta Carotene 10HSP-N	Yellow/Orange	dry	E160a	natural colour	30	w.s	3.0–7.0	****	***	5 kg	20 kg
FS662008	COLOURSOL Beta Carotene 30LSL-N	Yellow/Orange	liquid	E160a	natural colour	48	o.s	N/A	****	***	5 kg	20 kg
FS662009	COLOURSOL Black charcoal D	Black	dry	E153	natural colour	48	w.s	2.0–7.0	*****	*****	15 kg	15 kg
FS662010	COLOURSOL Black charcoal liquid	Black	liquid	E153	natural colour	18	w.s	2.0–7.0	*****	*****	10 kg	10 kg
FS662011	COLOURSOL Iron Oxide Red P	Red	dry	E172	natural colour	60	n.s	3.0–7.0	*****	*****	25 kg	25 kg
FS662012	COLOURSOL Red Beet RBS-260	Red	dry	E163	natural colour	24	w.s	2.0–7.0	****	***	5 kg	5 kg
FS662013	COLOURSOL Iron Oxide Yellow P	Yellow	dry	E172	natural colour	60	n.s	3.0–7.0	*****	*****	25 kg	25 kg
FS662014	COLOURSOL Iron Oxide BLACK P	Black	dry	E172	natural colour	60	n.s	3.0–7.0	*****	*****	25 kg	25 kg
FS662016	COLOURSOL Chlorophyllin 10ASL	Green	liquid	E141	natural colour	12	w.s	2.0–7.0	****	****	5 kg	5 kg
FS662017	COLOURSOL Chlorophyllin 95HSP	Green	dry	E141	natural colour	12	w.s	5.0–7.0	****	****	1 kg	1 kg
FS662018	COLOURSOL Curcumin 8 HSL	Lemon yellow	liquid	E100	natural colour	24	w.s	2.0–7.0	****	•	5 kg	5 kg

• = Poor

•• = Medium

••• = Good

•••• = Great

••••• = Excellent

## MAKE A CUT IN THE SUGAR CONTENT AND THE COST OF COCOA

There are major challenges for the baked goods industry: Products with a high sugar content are considered unhealthy. Consumers are therefore actively looking for sugar-reduced and healthier baked goods without compromising on taste. On the cost side, the bakery industry is forced to act because the world market prices for cocoa have risen dramatically. FOODSOLUTE® has attractive, natural solutions for both challenges.



### SUGARCUT

Whether classic or modern baked goods – with FOODSOLUTE® sugarcut, sweet baked goods are created for more conscious enjoyment, with reduced sugar content and convincing taste:

- Provides a complete solution for easy 1:1 sugar replacement in baked goods
- Up to 50 % sugar reduction possible
- Easy handling of a dry, multifunctional mix
- Preserves taste, texture, volume, mouthfeel, colour and aroma
- Helps to develop healthier and more nutritious product formulations
- Enables a consumer-friendly list of ingredients in accordance with EU legislation (wheat flour, inulin, dextrin, natural aroma)

Product no.	Product name	Legal status	Form	Packaging	MOQ	Shelf life in months
FS111001	Sugarcut	Blend to replace sugar	dry	12,5 kg	12,5 kg	12



### COCOACUT

The sustainable and cost-effective alternative to replace cocoa powder in baked goods, fat fillings or other foods containing cocoa:

- Is obtained as an upcycled product from the cocoa bean shell, which is normally disposed of in the production process
- Provides the natural cocoa flavour and the typical cocoa colour
- Colour can be darkened by the partially de-oiled FOODSOLUTE® Grapesol
- Consumer-friendly labelling as “cocoa fibre” or “cocoa shell powder”
- 60 % fibres
- Micronised < 30 micrometres

Product no.	Product name	Legal status	Form	Packaging	MOQ	Shelf life in months
FS111002	Cocoacut	Cocoa fibre	dry	20 kg	600 kg	24



## APPLICATION AREAS

Product no.	Product name	Bakery	Dairy	Culinary	Confectionary	Chocolate	Sports Nutrition	Scent & Care	Beverages
<b>FLOUR</b>									
FS13115	GERMSOL Flour	x	x	x		x	x		
FS100425	PUMSOL Flour	x	x	x		x	x		
FS200725	PUMSOL Flour (organic)	x	x	x		x	x		
FS100525	SUNSOL Flour	x	x	x		x	x		
FS200625	SUNSOL Flour (organic)	x	x	x		x	x		
FS100755	GRAPESOL Flour	x	x	x		x	x		
FS200755	GRAPESOL Flour (organic)	x	x	x		x	x		
FS13154	GERMSOL Grain	x	x	x		x	x		
FS200020	LINSOL Flour (organic)	x	x	x		x	x		
FS100025	ALMSOL Flour	x	x	x		x	x		
FS201125	ALMSOL Flour (organic)	x	x	x		x	x		
FS100825	GERMSOL Plus	x	x	x		x	x		
<b>FRUIT POWDER</b>									
FS510001	FRUITSOL Strawberry	x	x	x	x	x	x		x
FS520001	FRUITSOL Strawberry (organic)	x	x	x	x	x	x		x
FS510002	FRUITSOL Raspberry	x	x	x	x	x	x		x
FS520002	FRUITSOL Raspberry (organic)	x	x	x	x	x	x		x
FS510003	FRUITSOL Blueberry	x	x	x	x	x	x		x
FS520003	FRUITSOL Blueberry (organic)	x	x	x	x	x	x		x
FS510004	FRUITSOL Orange	x	x	x	x	x	x		x
FS510005	FRUITSOL Banana	x	x	x	x	x	x		x
FS520005	FRUITSOL Banana (organic)	x	x	x	x	x	x		x
FS510006	FRUITSOL Black current	x	x	x	x	x	x		x
FS520006	FRUITSOL Black current (organic)	x	x	x	x	x	x		x
FS510007	FRUITSOL Mango	x	x	x	x	x	x		x
FS520007	FRUITSOL Mango (organic)	x	x	x	x	x	x		x
<b>OILS</b>									
100200	Omega-3-Concentrate	x	x	x			x		
100221	Sunflower oil refined	x	x	x	x	x	x	x	
700228	Sunflower oil refined (organic)	x	x	x	x	x	x	x	
100232	Sunflower oil high oleic refined	x	x	x	x	x	x	x	
700233	Sunflower oil high oleic refined (organic)	x	x	x	x	x	x	x	
100188	Rapeseed oil refined	x	x	x	x	x	x	x	
700116	Rapeseed oil refined (organic)	x	x	x	x	x	x	x	

## APPLICATION AREAS

Product no.	Product name	Bakery	Dairy	Culinary	Confectionary	Chocolate	Sports Nutrition	Scent & Care	Beverages
100169	Soybean oil refined	x	x	x	x	x	x	x	
100272	Olive oil extra virgin	x		x			x	x	
700109	Olive oil extra virgin (organic)	x		x			x	x	
100255	Grapeseed oil refined	x	x	x		x	x	x	
120134	Almond oil refined							x	
130141	Coconut fat refined	x	x	x	x	x	x	x	
730146	Coconut fat refined (organic)	x	x	x	x	x	x	x	
130144	Coconut fat refined, hardened	x	x	x	x	x	x	x	
130113	Palm fat refined	x	x	x	x	x	x	x	
730116	Palm fat refined (organic)	x	x	x	x	x	x	x	
130302	Sheabutter refined	x	x	x	x	x	x	x	
700349	Sheabutter refined (organic)	x	x	x	x	x	x	x	
130127	Cocoa butter chips refined	x				x	x	x	
730120	Cocoa butter chips refined (organic)	x				x	x	x	
<b>EXTRUDATES</b>									
FS15116	CRISPSOL Cornflakes	x	x	x		x	x		
FS15118	CRISPSOL Piccolo Protein	x	x	x		x	x		
FS15120	CRISPSOL Cornball	x	x	x		x	x		
<b>FLAVOUR</b>									
FS700100	Organic Lemon flavour	x							
FS700200	Breadcrust flavour	x							
<b>COLOUR</b>									
FS651001	COLOURSOL Red 102 WS	x	x		x	x			x
FS661001	COLOURSOL Extract Blue	x	x	x	x	x	x		
FS661002	COLOURSOL Extract Red RD-15			x	x	x	x		x
FS661003	COLOURSOL Extract Red RB-033		x	x	x	x	x		
FS661004	COLOURSOL Extract Red-R BLC-12			x	x	x	x		x
FS661005	COLOURSOL Extract Yellow CT-9	x	x	x	x	x	x		
FS661006	COLOURSOL Extract Veggie Red		x	x	x	x	x		x
FS652001	COLOURSOL Carrot 9 WS	x	x		x	x			x
FS662001	COLOURSOL Carmin 4HSL	x	x	x	x	x	x		x
FS662002	COLOURSOL Annato NR-110HS	x	x	x	x	x	x		
FS662003	COLOURSOL Paprika 20HSL	x	x	x	x	x	x		

Product no.	Product name	Bakery	Dairy	Culinary	Confectionary	Chocolate	Sports Nutrition	Scent & Care	Beverages
FS662005	COLOURSOL Carmin R2 50HSP	x	x	x	x	x	x		x
FS662006	COLOURSOL Beta Carotene 100HSP-N	x	x	x	x	x	x		
FS662007	COLOURSOL Beta Carotene 10HSP-N	x	x	x	x	x	x		x
FS662008	COLOURSOL Beta Carotene 30LSL-N	x	x	x	x	x	x		
FS662009	COLOURSOL Black charcoal D	x	x	x	x	x			
FS662010	COLOURSOL Black charcoal liquid	x	x	x	x	x			
FS662011	COLOURSOL Iron Oxide Red P	x	x	x	x	x	x		
FS662012	COLOURSOL Red Beet RBS-260	x	x	x	x	x			
FS662013	COLOURSOL Iron Oxide Yellow P	x	x	x	x	x	x		
FS662014	COLOURSOL Iron Oxide Black P	x	x	x	x	x	x		
FS662016	COLOURSOL Chlorophyllin 10ASL	x	x	x	x	x	x		x
FS662017	COLOURSOL Chlorophyllin 95HSP	x	x	x	x	x	x		
FS662018	COLOURSOL Curcumin 8 HSL	x	x	x	x	x	x		
<b>SUGARCUT &amp; COCOACUT</b>									
FS111001	Sugarcut	x							
FS111002	Cocoacut	x	x		x	x	x		





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